

# DRIPPINGS FROM THE PIT

## MESSAGE FROM THE PRESIDENT

TOM WALLIN

With the passing of the 4th of July, we are halfway through the calendar year and in the midst of the busiest part of the BBQ Season. It seems like there is at least one, if not two or three, competitions each weekend. Several weeks ago, we held events in Tigard (OR), Prosser (WA), and Kelowna (BC) in the same weekend. All were successful events, and further evidence that interest in BBQ continues to increase. Between competitions and classes, we have held 13 events so far this year. There are still 11 officially left on the calendar, and one or two that might possibly be added to the end of the season.

Since the last Newsletter, we have had another BBQ Cooking Class and Judging Class, which were held in Lake Oswego, Oregon. The classes were taught by Dale Groetsema ("Cider House BBQ") and Stacia Norris (Head Judge), respectfully, along with help from other experienced BBQ Cooks and Judges in the area. The attendance at the Cooking Class was 26 students, and the Judging Class was filled with 25 new Certified Judges. We would encourage the students from both classes to come out and try out their new skills at one of our upcoming events. For those that are still interested in taking a class, we are offering both classes again in August in Chehalis, Washington. A registration form is currently posted on the PNWBA Website.

### In Support of Small Towns

When I think of great places for barbeque, small towns like Lockhart (TX) or Lexington (NC) come to mind. Small towns are the heart of this country (US and Canada alike) and BBQ could not be more reflective of the values of those communities. Remember that good barbeque takes time and patience. This is a virtue often learned growing up in a small town. If you go the southern part of the US, it seems like every small town supports at least one or more BBQ joint. Unfortunately, here in the Northwest if you are not in a major metropolitan area, you are lucky if there is a BBQ establishment in your county.

Our season takes us into several small towns again this year. Many of these towns are repeats, like Trail (BC), Molalla (OR), and Chehalis (WA). The interest in barbecue by the people in

these towns is high. Many do not have exposure to or access to great barbequed meat like they do in the South. This makes visiting with the locals a very rewarding and fun experience.

Kay and I have just returned from spending the 4th of July in Condon, Oregon, (population 850) where we took part in the Eastern Oregon BBQ Championship. This was the third year that Kim & Ryan Ositis have organized this competition. The event helps raise money for the Hammer Foundation, which was named after Kim's father, and provides scholarship money to kids in the community. Being the 4th



of July weekend, the town was thriving with people and activity. Six of the teams attending spent Saturday evening (5 pm to 7 pm) vending food to the public. By 7 pm, all the teams had sold out of product. The people loved the food and the smell of smoke in the air.

This is an event that should be on every team's list of places to go. The town of Condon is a charming small town surrounded by rolling wheat fields. There is a beautifully restored old hotel (boutique) across the street from the BBQ venue. I will tell you that Kay loved staying there. The restaurant in the hotel also serves excellent food. Cindy Hayter and others discovered that the Roundup Bar across the street is a fun place to hang out as well.

Another small town back on our schedule this year is Stevensville, Montana (population

1,550). Stevensville hosts the Montana State BBQ Championship the first weekend in August. If you have not been to Stevensville before, it is in the middle of the Bitterroot Valley south of Missoula. The scenery alone is worth the drive.

The event is tied to the town's annual Creamery Picnic. Although the Creamery burnt down years ago, the town continues to have this festival. Like Condon, there is an opportunity to sell food to the public, which helps to offset the cost of gas to get there. And the town turns out to experience the food provided by the competitors. Kay and I have had the pleasure of cooking this event twice, and is on our list of events to go back to.

Part of the fun of doing BBQ competitions is that it takes us to places that we otherwise might not have thought to go.

### Big Money Competition

The Oregon State Fair in Salem, Oregon will again be holding a BBQ Competition. This is the first year that it is sanctioned by the PNWBA. The competition will have a total cash award payout of \$21,000. We believe that makes it the highest paying competition on the West Coast for 2008! The event is being held on the 23rd and 24th of August. The event flyer is now on our website. This has the potential of attracting over 40 teams. I know that there are teams from California already thinking about taking the drive to Salem.

I want to remind everyone that the PNWBA is run by volunteers. I want to thank all of those that contribute their time in organizing and running the events. In particular, I want to thank Tim King for all of his efforts on organizing the most recent events in Oregon. Helping Tim have been Cindy Hayter, Derrick Williams, Dale Groetsema, Gary Herrera and many other members. Without you, these competitions and classes would never happen!

Sincerely,

Tom Wallin  
President

## PNWBA Board 2008

Tom Wallin  
President  
tkwallin@comcast.net  
425-372-6712

Wayne Fettback  
Vice President  
waynef01@telus.net  
604-533-0158

Kim Ostitis  
Treasurer  
kaositis@gmail.com  
206-229-7948 (c)

Stacia Norris  
Secretary  
sjnorris@yahoo.com  
253-722-6556

Dale Groetsema  
Member  
vancguy@hotmail.com  
360-931-6442

Morley Hansen  
Member  
nmhansen1@shaw.ca  
403-276-4635

Cindy Hayter  
Member  
haytercindy@yahoo.com  
503-929-5711

Gary Herrera  
Member  
chefgarybbq@msn.com  
503-310-9480

Christene James  
(Immediate Past President)  
Member  
deena7769@gmail.com  
206-612-1506

Tim King  
Member  
pdxalii@hotmail.com  
503-516-9848

Rick Moy  
Member  
unorthodox.rick@gmail.com  
604-444-4872

Dave Snider  
Member  
dsnider980@comcast.net  
206-439-6853

Derrick Williams  
Member  
derrick5555@msn.com  
971-570-1405

## LAKE OSWEGO COOKING AND JUDGING CLASS

D. GROETSEMA

The sun was shining for our combined cooking and judging class at Wizers Grocery in downtown Lake Oswego, Oregon on Saturday, June 21st. We had 26 students for the cooking class and many students for the judging class. We also had a charity BBQ sandwich fundraiser, which raised approximately \$500 to split between the PNWBA and

the Mollala River Education Foundation. These are the same folks that sponsor and produce the Mollala cookoff. Thanks to Tim King and Crackerjack BBQ for cooking up the butts for that sale.

The cooking class covered sausage, tri-tip, chicken, and ribs. Helping to conduct the class were: Dan Shuffin, Tim King, Derrick Williams, Cindy Hayter,

Bailey Cross, Greg Munger, and Dale Groetsema. Stacia Norris lead the judging class, with great help from Laura Roberts, and Mark Mahjors.

We look forward to seeing some of these new cooks coming out to future events and are excited to see so many new judges certified by the class.



*Cindy Hayter at Aloha*

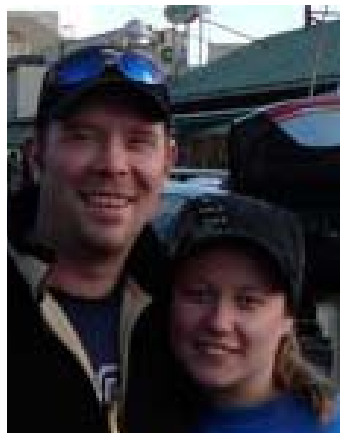
## BIG KAHUNA GETS BIGGER!

Gary & Bonnie Herrera of Big Kahuna's BBQ & Catering opened their second BBQ joint in Portland Oregon, on May 5, 2008 The location of this BBQ joint is 7123 N. Lombard and it's called LOCO BBQ! Texmex at it's best! it's about a mile down the road from Big Kahuna's BBQ! I know your wondering why we opened two BBQ Places so close to each other, Well BBQ comes from all parts of the world and when you can BBQ Hawaiian style and Texmex why not open two great places Bobby Flay has three restaunts so why can't I have two! hope you all come over and check out our new location soon! Aloha Amigos!

—Gary Herrera

## BBQ BOB'S

BOB HASELBACH



*BBQ Bob and Meredith*

Some friends & I have taken over 3 businesses here in Whistler. They are all in the same building; located in Whistler's Creekside

(2129 Lake Placid Road). We will be operating Roland's Cold Beer & Wine store as well as Roland's Creekside Pub. The 3rd piece is the BBQ component. We will be opening BBQ BOB'S! some time this summer. I plan on having loads of authentic BBQ & fixin's, Homemade Burgers, desserts & lots of fun.

We want to tell a story in BBQ BOB'S! The story of BBQ & how so many of us here in Whistler love it! I want to include all of my BBQ Kin from the PNWBA as they are part of that story! We are going to have one wall in the place dedicated to PNWBA teams. If you would like to be involved,

just get a team photo (if they are small we can get more teams up)& frame it. It could include a few words about the team etc... If you mail it & we have room, it will be up there! Please keep in mind it will be a family restaurant, so nothing too crazy or we will have to put it up in the Pub!

Cheers!  
BBQ BOB

All photo's to be mailed to:  
**Attention Bob Haselbach**  
**PO #497**  
**Whistler, B.C. V0N 1B2**



The Prez and Greg Munger



Name Goes Here

**CALENDAR 2008** \*SOME DATES ARE TENTATIVE AND SUBJECT TO CHANGE

Date	Event	Location	Qualifier
27-Jul	BC's Best Rack	Squamish, BC	
August 1-3	Canadian Championship	Whistler, BC	Yes
August 1-2	Stevensville, MT	Stevensville, MT	Yes
August 9-10	Cascade Country Cookoff	Chehalis, OR	Yes
August 9	BBQ Cooking Class	Chehalis, OR	n/a
August 9	PNWBA Judging Class	Chehalis, OR	n/a
August 23-24	Oregon State Fair	Salem, OR	Yes
Aug 30 - Sep 1	BBQ on the Bow	Calgary, AB	Yes
September 6-7	BBQ on the Bypass	Langley, BC	Yes
September 13-14	Evergreen State BBQ Championship at Alki Beach	Seattle, WA	Yes

**ALOHA**

TIM KING



Tim King



Name Goes Here



Lowell Sonren

For the fifth year Bale's Thriftway has sponsored the Aloha BBQ Championship and this year showed they are getting real good at putting on the ritz. They provided salmon, turkey with veggies, ribs, chicken, Painted Hills brisket, Carlton Farms bone in pork butt, Kingsford charcoal, green leaf lettuce, parsley, 24hr access to restroom and a cake for the potluck, wow!

With the weekend looking to be busy, we started Friday night with 10 volunteers to help cook the charity meat, set up the 20'x30' judges tent, mark off the parking lot and try to drink all of Crackerjack's beer. It was amazing to see such team work. The last time I saw a tent go up like that was by the clowns at the circus.

Saturday saw the rest of the teams arrive and receive the donated meats. We then proceeded to get the salmon and turkey dishes together. When all was said and done Home on the Range had won both categories including a stuffed turkey that was out of this world. At the potluck that night we were joined by a few of the employees from Thriftway and a jumbo sheet cake made for the event. Many of the teams stayed up a little later than normal to celebrate Greg Munger's (Boneshakin BBQ) B-day. So much for quiet hours.

Despite some headaches the next morning most teams were up for the challenge. The sun was out all day which is a rarity for this event. The pork butt was first with Home

on the Range taking first, Ciderhouse the bridesmaid and Sugar's BBQ aka Pants on Fire taking third. Brisket had the birthday boy, Boneshakin BBQ, as the best that day, So much for hangover. Burnt ends second and Crackerjacks third. The chicken was plucked by Fat Dads, Lonestar smokers second and Dances with Smoke third. Candy on a stick also known as ribs was the domain of Mr. President, Dances with Smoke, Home on the Range was second and Woodstock Smokers third. The only thing left to do was give Tom And Kay the Grand Champion Award and Greg Munger the Reserve.

Thanks to all who helped and attended and looking forward to next year.

What more could a BBQer ask for? Warm sunny skies in June, lots of balloons in the air, good music on stage, friendly people and oh yea BBQ.

With temperatures in the mid 70s, this was a far cry from last years event. We had 18 teams compete for \$5000 in prizes, including a people's choice. Many teams arrived for the Friday night festivities including the Big Kahuna competing under the Loco BBQ name now. At least he still has his big gulp sized tiki mug.

Saturday had the people's choice event happening from 2 till 4. The teams could cook any thing they liked as long as a Thomas Kemper Soda was used in the recipe. Thomas Kemper donated rootbeer, blackcherry, vanilla cream, and orange soda for the teams to use. With a two hour sampling available to the public teams had to ration

or pace their food to make it to the end for any chance of wining. When all ballots were tallied Crackerjacks took the prize with Italian sausage fatties with Thomas Kemper Rootbeer glaze, Friends of Fire was right behind with their pulled pork with Kemper Blackcherry BBQ sauce. The third runner up was Loco BBQ with his Kemper orange sweet & sour meatballs. Lots of interesting samples were available including many dessert style items. Where do the cooks keep coming up with new ideas?

Saturday night had a potluck dinner followed by the nighttime balloon show. The rest of the evening was surprisingly quiet considering which teams were in attendance.

When the Sunday turn ins began we started one hour earlier to accommodate the festival schedule. This might of thrown

a few of teams off or made them rush causing mistakes. Brush hairs in boxes and missing turn in times to mention a couple of unfortunate situations. Other than those, the rest of the day went as follows:

Pork was Dan Shufflin's of Lonestar BBQ with a score of 179! Pretty close to perfect. I asked and he won't tell what he did. Sugar's BBQ took second and Ciderhouse was third. Brisket was Loco's BBQ to take home, Crackerjacks was second and Ella's BBQ was third. Chicken came a cluckin' to Hellfire and Brimstone, second to Burnt Ends and third to Woodstock Smokers. The rib honor was taken by newbie cook, loooongtime judge Greg Fujimore under the Woodstock Smoker team name, second was to his mentor Ella's BBQ with Boneshakin' BBQ third. After a thorough tallying of the scores by

head judge Stacia Noris and head judge wannabe Mark Major, we found out that Cindy Hayter of Ella's BBQ had the best Que by far. With a comfortable 14 point lead she clearly deserved the Grand Champion award. The only thing left was the Reserve with three teams within 5 points it was the property of Woodstock Smokers. The team spirit award was given to Aurora's Moovers and Shakers for their ever present smiles, friendly booth and child labor.

Overall a beautiful weekend spent queing with friends and lots of fun activities for the whole family. See you next year.

## MCKINLEY SPRINGS BBQ SHOWDOWN

ANTHONY JAMES

All barbecue events are great for a variety of reasons: A chance to reconnect with friends or make new ones; an opportunity to show off the latest skills and recipes you have been practicing; the travels to distant – or not so distant – lands. And sometimes a barbecue competition goes beyond the great and hurls into the fantastic.

One such event this year was the McKinley Springs BBQ Showdown, at the McKinley Springs Winery outside of Prosser, Washington. The folks at McKinley Springs put on a fabulous event in support of Operation Barbecue, and were some of the nicest event sponsors it has been my pleasure to meet. There was nothing that the teams could want for (well, maybe temperatures that were

10-15° cooler). We were all provided tickets to the barbecue lunch being sold for the charity, including wine tastings. As an added bonus, the event staff wanted teams to stay focused on their cooking, so came around a couple of times per hour to take tasting orders.

Teams were permitted to hand out samples of their sausage, tri-tip, chicken and ribs, which only served to heighten the appetites of the public, many of whom fulfilled their need by purchasing the barbecue meal prepared by Teddy Bear Barbecue helmed by pitmaster Konrad Haskins.

Ten teams made the trek to south-eastern Washington, to look out across the Columbia river into Oregon. One of those teams – a brand new team on their second cook ever (their

first was Washington State Spring Training) called Drunken Pig BBQ took the Grand Champion spot, while everyone's favorite nice guy Bob Beeman of Gold BarB-Q captured the Reserve GC position.

This successful one-day event will quite likely grow to a two-day event next year, giving even more opportunity to raise money for Operation Barbecue. Definitely watch for this event on the 2009 calendar, and watch for it to grow into the premium event in Eastern Washington.

A note on the wines produced at McKinley Springs Winery: They are simply amazing (this writer took his winnings from the event and promptly reinvested them in a mixed case). While the winery itself is new, the family has been raising premium

grapes here in Washington for 30 years. If you find yourself out in Prosser tasting wine, make sure to make this one of your stops.

The winery is a bit of a drive from anything you might consider civilization, and you may think you are lost in a Palouse-colored wasteland, but just about the time you think you have made a wrong turn or could not possibly be in the right place, you crest a hill and see the patches of green ahead and below you where the grapes and other fruits and vegetables are growing. So stick with the directions, and help support one of our barbecue sponsors while getting yourself some mighty fine wine.

# 2008 BBQ on the By Pass & the 2008 BC BBQ Championship in Langley, BC

## JUST 15 MINUTES NORTH OF THE BORDER !

[www.bbqonthebypass.com](http://www.bbqonthebypass.com)

Global Television, JR FM radio and the Langley Times are the media sponsors for what promises to be an amazing 2 day Qualifier.

After you get moved in on Saturday evening, we are excited to be hosting a complimentary "Canadian Beverage" and Sausage Tailgate Party for all of the teams – Sponsored by Stuffers Supply, JD Farms, Cobbs Bread and the Original Cakerie.

Our Anything Butt category this year is sponsored again by Wild BC Salmon, they will be delivering some incredibly fresh Wild BC Salmon to all of the teams participating for your smoking and grilling pleasure.

Our emcee again this year is local Celebrity Chef, Chef Dez entertainment is provided by OS5 - a great local rock & roll band. We will have Well Seasoned swag bags for all of the teams and are excited to have confirmed the attendance of 18 Fully Certified PNWBA Judges.

We have more than \$3000 in prize money, trophies & ribbons and are creating a "People's Choice Category" to allow the sampling public to get involved in the event. We will be passing out programs to all of the attendees featuring team bios and all of the event information so people understand what is really going on during the day.

There will be activities for the kids and Clancy's Meats will be on site giving away 1000 free steaks in their "Great Steak Giveaway" to the general public. We are expecting 3000 attendees and at the end of the day we will be awarding the \$1000 grand prize to the winner of the BBQ BC Championship.

We are excited to host a great event this year and look forward to having 20+ teams here to play along.

**The first 15 teams registered will be entered to win one of 2 — \$100.00 gas vouchers that will make the trip into Langley even more affordable. And, as added incentive – the team that comes from the farthest will also receive a \$100 gas voucher.**

So – what are you waiting for? The registration form is online – fill it out today and we will see you in Langley !!

For more information please contact;

Angie Quaal

Phone: 604.530.1518

[angie@wellseasoned.ca](mailto:angie@wellseasoned.ca)



### Events

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#### Change Category Group

Default Categories  [Group Category Menu](#)

	Default Categories	Topics	Posts	Last Post
<b>- Forum Administration</b>				
	<a href="#">PNWBA Forum Rules - Please Review!</a> Rules of Conduct for the PNWBA Forum	1	1	04/26/2006 16:40:18 by: <a href="#">pnwba</a> →
	<a href="#">Welcome</a> Look here for the latest general forum information	5	17	04/25/2008 23:39:55 by: <a href="#">Green Fudge</a> →
<b>- PNWBA Stuff</b>				
	<a href="#">BBQ Central</a> Discussions of all things barbecue-related.	294	1447	07/17/2008 20:22:29 by: <a href="#">maynef</a> →
	<a href="#">PNWBA Events Roll-Call!</a> See who's registered for, or going to, an upcoming event.	74	555	07/17/2008 23:01:59 by: <a href="#">lynnae</a> →
	<a href="#">PNWBA Events</a> Discussion of Pacific Northwest BBQ Association Events	151	594	07/17/2008 22:58:22 by: <a href="#">lynnae</a> →
	<a href="#">Judges</a> Discussion area for PNWBA Judges - Members Only!	27	79	07/13/2008 17:10:00 by: <a href="#">kss</a> →
	<a href="#">Old PNWBA Forum</a> For READ ONLY Access to the Old PNWBA Forum	1	1	04/28/2006 13:52:29 by: <a href="#">pnwba</a> →
<b>- General BBQ Interests</b>				
	<a href="#">For Sale or Trade</a> Post BBQ-Related Items for Sale or Trade, or Request an Item	28	84	07/17/2008 15:02:48 by: <a href="#">T-Rox</a> →
	<a href="#">Photos</a> Barbecue-Related Photos	5	13	01/23/2008 16:30:55 by: <a href="#">swampob</a> →
	<a href="#">Recipes</a> Post or Request A Recipe. <b>Be Ready for those Extra Categories!</b>	5	11	05/05/2008 18:34:39 by: <a href="#">American West</a> →

**CHECK FOR THE LATEST:  
News, Ideas, For Sale, Recipes, Rants and Kudos  
in your Forums!**

Get this on your calendar. The Evergreen State Barbecue Championship at Alki Beach is coming up in less than two months – September 13 – 14, 2008! This year, thanks to the wonderful sponsorship of Tom Douglas Restaurants, we have over \$5000.00 in prize money.

The event organizers, with input on the forum from competitors and judges, have settled on a couple of different extra categories for Saturday night. First, for the 5:00 turn-in, is appetizers, with ribeye steak second at 6:00.

The appetizers can be anything, as long as that anything meets the definition of “finger food”. And no, a bone-in pork chop is not “finger food”. Of course, as always, the appetizer turn-in is open garnish.

The ribeye should be cooked medium-rare to medium (130-140 deg F); judges will be instructed that steak should not be rare or medium-well and above. Unlike the appetizer category, the ribeye is standard garnish (you may want to stay away from cilantro) and standard 9x9 box.

Now’s the time to get your application in. We’re going to fill the seawall this year, so make sure to reserve your spot!



*Alki Beach sunset 2007*



*Shots Fired*



*Smoke a Fat One*

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• **JUDGES... MARK YOUR CALENDARS, TOO!**  
• Take a moment to look over the 2008 schedule. Do  
• you see cookoffs where you’d like to help out? Please  
• let us know so we can start preliminary judge lists now.  
• Contact Stacia: [sjnorris@yahoo.com](mailto:sjnorris@yahoo.com) or  
• 253-722-6556.  
•••••

Your Ideas and comments are important to us!  
Please email [unorthodox.rick@gmail.com](mailto:unorthodox.rick@gmail.com)  
or mail: **PNWBA**  
23632 Highway 99, Ste. F127  
Edmonds, WA 98026-9205